

Pineapple r

- 1 $\frac{1}{4}$ cups vanilla-wafer crumbs
- $\frac{1}{4}$ cup chopped walnuts
- $\frac{1}{4}$ cup butter or margarine, melted
- 1 No. 2 can ($2\frac{1}{2}$ cups) crushed pineapple

- 1 3-ounce package lemon-flavored gelatin
- 4 slightly beaten egg yolks
- 2 tablespoons butter or margarine
- 4 egg whites
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sugar

Mix crumbs, nuts, and melted butter; *reserve* $\frac{1}{4}$ cup. Press remainder over bottom of 10x6x1 $\frac{1}{2}$ -inch baking dish; chill. Mix pineapple (with syrup), gelatin, and yolks; cook and stir till mixture thickens slightly. Stir in butter. Chill till partially set. Beat whites with salt to soft peaks; gradually add sugar, beating to stiff peaks. Fold into pineapple mixture. Pour over crust; sprinkle with reserved crumbs. Chill till set. Cut in 6 squares.

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